

LA REÑANA TINTO

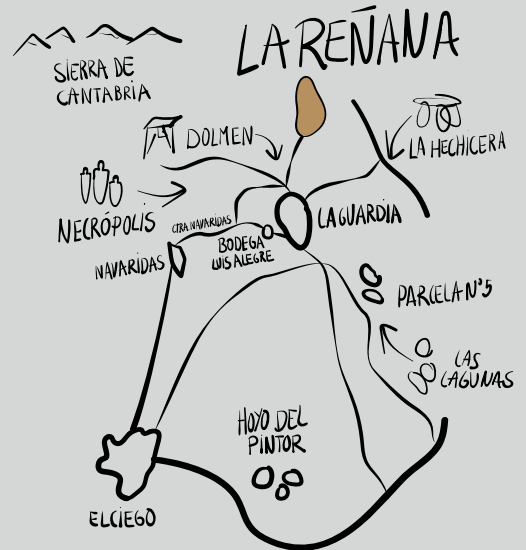


FINCA LA REÑANA

Reñana is a Tempranillo, Viura and Maturana vineyard covering an area of **10 hectares**, situated at **600 metres altitude**, on the slopes of the Toloño-Cantabria Mountain Range, between the villages of **Laguardia and Elvillar**, where **clay loam soil textures predominate**. Its oldest vines date from **1920**. It is worth mentioning that this estate, La Reñana, gives its name to one of our most renowned, long-standing, refined and full bodied wines.

LA REÑANA TINTO

The character of the estate expressed in the wine. The altitude, freshness and poor limestone soil give it concentration and structure.



D.O.	DOCa Rioja
ZONE	Finca La Reñana, Laguardia and Elvillar (Rioja alavesa)
VINTEGE	2019
VARIETY	Tempranillo and Maturana tinta
ALCOHOL	13,5%
SIZE	75 cl

WINE MAKING



Harvesting. Manual with grape selection in the vineyard.

Vintage 2019. Qualified as "EXCELLENT" After a climatologically complicated 2018 where the rains abounded, the 2019 harvest stands out for the lower yield of the vineyard, but with a very high quality of the grape. The wines of the vintage (officially classified as 'Excellent') stand out for their maturity, structure, body and color.



Fermentation. In stainless steel for 15 days at a controlled temperature. Cold pre-maceration before fermentation to extract aromatic precursors.



Ageing. Malolactic fermentation and subsequent maturation in French and American oak barrels for 24 months.



Colour. Intense cherry red with touches of ruby, without evolution.



Nose. Decidedly spicy, with hints of red fruit, vanilla and cinnamon. Its outstanding aromatic complexity is derived from the use of elegant wood of the highest quality.



Mouth. Elegant, tasty, harmonious and fresh. Well integrated tannins and long aftertaste.

PAIRING



Combines perfectly with all kinds of meat, especially roast lamb and grilled beef. Ideal with meat stews. Recommended with some dishes of blue fish and Rioja style cod. Cured cheeses and quality sausage meats.